

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Insp Date: 9/28/2010 **Business ID:** 105169FR
Business: RAWLINS COUNTY JR/SR HIGH

 100 N 8TH
 ATWOOD, KS 67730

Inspection: 58001215
Store ID:
Phone: 7856263289
Inspector: KDA58
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
09/28/10	11:50 AM	12:45 PM	0:55	0:08	1:03	0	
Total:			0:55	0:08	1:03	0	

Reference:

Time In: 11:50 am
Travel Time: 8 min
Educational Material: No
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release:
Left Application:
Square Footage:

Time Out: 12:45 pm
Risk Category: 05
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 0

FOODBORNE ILLNESS RISK FACTORS	Notes
---------------------------------------	--------------

AND PUBLIC HEALTH INTERVENTIONS	Notes
--	--------------

 Inspector

 Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.	X						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	X						
8. Adequate handwashing facilities supplied and accessible.	X						

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.	X						
12. Required records available: shellstock tags, parasite destruction.				X			

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.	X						
14. Food-contact surfaces: cleaned and sanitized.	X						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	X						

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.			X				
17. Proper reheating procedures for hot holding.				X			
18. Proper cooling time and temperatures.				X			
19. Proper hot holding temperatures.	X						
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.	X						
22. Time as a public health control: procedures and record.				X			

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.				X			

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

prohibited foods not offered.	X						
-------------------------------	---	--	--	--	--	--	--

Chemical	Y	N	O	A	C	R	Notes
-----------------	----------	----------	----------	----------	----------	----------	--------------

25. Food additives: approved and properly used.	X						
---	---	--	--	--	--	--	--

26. Toxic substances properly identified, stored and used.	X						
--	---	--	--	--	--	--	--

Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
---	----------	----------	----------	----------	----------	----------	--------------

27. Compliance with variance, specialized process and HACCP plan.	X						school HACCP program logs ok
---	---	--	--	--	--	--	------------------------------

GOOD RETAIL PRACTICES	Notes
------------------------------	--------------

Safe Food and Water	Y	N	O	A	C	R	Notes
----------------------------	----------	----------	----------	----------	----------	----------	--------------

28. Pasteurized eggs used where required.				X			
---	--	--	--	---	--	--	--

29. Water and ice from approved source.	X						
---	---	--	--	--	--	--	--

30. Variance obtained for specialized processing methods.				X			
---	--	--	--	---	--	--	--

Food Temperature Control	Y	N	O	A	C	R	Notes
---------------------------------	----------	----------	----------	----------	----------	----------	--------------

31. Proper cooling methods used							
---------------------------------	--	--	--	--	--	--	--

adequate equipment for temperature control.				X			
---	--	--	--	---	--	--	--

32. Plant food properly cooked for hot holding.	X						carrots 198 degree Fahrenheit
---	---	--	--	--	--	--	-------------------------------

33. Approved thawing methods used.			X				
------------------------------------	--	--	---	--	--	--	--

34. Thermometers provided and accurate.		X			X		4-203.11 Food thermometers accurate in the intended range of use
---	--	---	--	--	---	--	--

Food Identification	Y	N	O	A	C	R	Notes
----------------------------	----------	----------	----------	----------	----------	----------	--------------

35. Food properly labeled							
---------------------------	--	--	--	--	--	--	--

original container.	X						
---------------------	---	--	--	--	--	--	--

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
---	----------	----------	----------	----------	----------	----------	--------------

36. Insects, rodents and animals not present							
--	--	--	--	--	--	--	--

no unauthorized persons.	X						
--------------------------	---	--	--	--	--	--	--

37. Contamination prevented during food preparation, storage and display.	X						
---	---	--	--	--	--	--	--

38. Personal cleanliness.	X						
---------------------------	---	--	--	--	--	--	--

39. Wiping cloths: properly used and stored.	X						
--	---	--	--	--	--	--	--

40. Washing fruits and vegetables.			X				
------------------------------------	--	--	---	--	--	--	--

Proper Use of Utensils	Y	N	O	A	C	R	Notes
-------------------------------	----------	----------	----------	----------	----------	----------	--------------

41. In-use utensils: properly stored.	X						
---------------------------------------	---	--	--	--	--	--	--

42. Utensils, equipment and linens: properly stored, dried and handled.	X						
---	---	--	--	--	--	--	--

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

43. Single-use and single-service articles: properly used.	X						
44. Gloves used properly.	X						

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used							
test strips.	X						
47. Non-food contact surfaces clean.	X						

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available							
adequate pressure.	X						H2O at hand sink 157 degree Fahrenheit
49. Plumbing installed							
proper backflow devices.	X						
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.	X						
52. Garbage and refuse properly disposed							
facilities maintained.	X						
53. Physical facilities installed, maintained and clean.	X						
54. Adequate ventilation and lighting							
designated areas used.	X						

Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations		X					8-304.11(A) Post the license in a location in the Food Establishment

Result:No Follow-up

Notes:

#34 non critical three food temperature devices 7°F to 10°F off. Corrected by recalibration

#55 non critical Food License not posted where consumer can see. Corrected by posting out front

Temperatures: °F = degrees in Fahrenheit

Hot Hold serve line: chicken marinara 189°F, carrots 198°F

Walk in cooler, milk 38°F

Inspector

Acknowledged Receipt